



## BASIC FINISHED PRODUCT SPECIFICATION

### PRODUCT DETAILS

Product Name:	Mac & Cheese Balls 6x1kg	Declared Label Weight (g):	1KG
Common Name:		Weight Measurement Method:	
Product Code:	13090	Pack Configuration:	6x1kg
Manufactured at:	Bathurst	Specification Date Issued:	8/6/2022      Version: 1

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### 1.0 GENERAL CONDITIONS OF MANUFACTURE & SUPPLY

Manufacture and supply of products shall comply with all applicable Australian legislation.

### 2.0 PRODUCT DESCRIPTION, FORMULATION

#### 2.1 Product Description:

Formed macaroni and cheese balls

### 3.0 PRODUCT PARAMETERS

#### Ingredients:

Cheese (31%) (mozzarella cheese (**milk**, salt, cultures, rennet), cheddar cheese (contains **milk**)), water, cooked macaroni (18%) (**wheat**), breadcrumbs (**wheat** flour, wheat starch, canola oil, yeast, salt, rapeseed oil), **milk** powder, canola oil, **wheat** flour, flavour (**milk**, **barley**), thickeners (461, 1404, xanthan gum, 1420), salt, spice (pepper), buttermilk powder (**milk**), dehydrated vegetables (garlic, onion), **wheat** starch, herb (parsley), **wheat** gluten, acidity regulators (450, sodium bicarbonate), gelling agent (potassium chloride), spice extract, colour (turmeric).

Contains **wheat, gluten, milk**.

**Country of Origin:** Made in Australia from at least 85% Australian ingredients

**Storage Conditions:** Frozen (< -18C)

**Code Type:** Best Before

**Code Format:** INHOUSE STANDARD: 01 MMM YY PPPDD hh:mm

**Shelf Life Period:** 360

**Intended Use:**

### 4.0 FINISHED PRODUCT ATTRIBUTES

#### 4.1 Evaluation Method For Sensory Attributes Method:

If more than one method on label, which one (E.g. Microwave, over, etc.):

If Other, describe:

### 5.0 LABELLING & CODING

#### 5.1 Full description of labelling and coding

## INNER

01MMMY

BAT DD L hh:mm

Code interpretation:

01 First day of the month, day/date of expiry

MM Month (alpha)

YY Year of expiry (year of manufacture plus shelf life)

BAT Plant code for Bathurst

DD Actual day/date of manufacture

L Line number

hh Time in 24 hour time, hours

mm Time in 24 hour time, minutes

## SHIPPER

01MMMY BATDDhh:mm MDDMMPP

Code interpretation:

01 First day of the month, day/date of expiry

MM Month (alpha)

YY Year of expiry (year of manufacture plus shelf life)

BAT Plant code for Bathurst

DD Actual day/date of manufacture

hh Time in 24 hour time, hours

mm Time in 24 hour time, minutes

MDDMM' short for Manufacturing Data

## 6.0 PRODUCT HANDLING & STORAGE

The product shall be handled in such a way as to maintain the quality during transportation, storage and distribution. The handling and storage should be in accordance with the regulations and codes of practice referred to in this specification.

The product shall not be stored with goods that may cause contamination.

## 7.0 DELIVERY REQUIREMENTS

All deliveries shall be free from damage (cartons dry & not torn; cans clean & not indented; labels clean, not torn or scuffed), contamination by wood, glass, dirt, metal, pest infestation, oil residues & other foreign materials which may be introduced during product handling and distribution.

### 7.1 Temperature Conditions

Frozen (< -18C)

## 8.0 COOKING / PREPARATION

### 8.1 Cooking Instructions

Cook from frozen. This product must be cooked before consumption.

Commercial Fan Forced Oven

1. Preheat commercial fan forced oven to 200°C.
2. Place required quantity of frozen mac n cheese bites on a baking paper lined flat tray.
3. Cook for 8 minutes.

Deep Fry

1. Preheat deep fryer to 180°C.
2. Place one bag of frozen mac n cheese bites in deep fryer basket.
3. Cook for 4 minutes, shaking basket halfway through.

### 8.2 Usage Advice

## 9.0 NUTRITION INFORMATION

### NUTRITION INFORMATION

Servings per package: 50

Serving size: 20g

	Average Quantity per Serving	Average Quantity per 100g
Energy	206kJ	1030kJ
Protein	2.3g	11.6g
Fat, total	2.6g	12.8g
- saturated	1.3g	6.5g
Carbohydrate	4.1g	20.4g
- sugars	<0.5g	2.4g
Dietary fibre	0.3g	1.4g
Sodium	125mg	626mg

< MEANS LESS THAN.

## 10.0 CLAIMS

**Nutrition**

**Additives**

**Advisory**

<input checked="" type="checkbox"/>	Cook from frozen.
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**Sustainability**

**Storage**

<input checked="" type="checkbox"/>	Keep frozen. Store at or below minus 18°C.
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**Marketing**

**Supply Chain**

Marine Stewardship Council (MSC):	NO	MSC Factory Registration Number:	
Aquaculture Stewardship Council (MSC):	NO	ASC Registration Number:	

## 11.0 ALLERGENS (per FSANZ)

Parameters	Includes (YES or NO)
Wheat and wheat products	YES
Barley and barley products	YES
Oats and oat products	NO
Rye and rye products	NO
~Gluten	YES
Spelt	NO
xTree nuts and tree nut products	
~Almond and almond products	NO
~Brazil nut and Brazil nut products	NO
~Cashew and cashew products	NO
~Hazelnut and hazelnut products	NO
~Macadamia and macadamia products	NO
~Pecan and pecan products	NO
~Pine nut and pine nut products	NO
~Pistachio and pistachio products	NO
~Walnut and walnut products	NO
Crustacea and their products	NO
Egg and egg products	NO
Fish and fish products	NO
Lupin and lupin products	NO
Milk and milk products	YES
Molluscs and mollusc products	NO

Peanuts and peanut products	NO
Sesame seeds and sesame seed products	NO
Soybean and soybean products	NO
Added Sulphites (≥10mg)	Unknown
Sulphites (Naturally Occurring)	YES
Royal Jelly	NO
Bee Pollen	NO
Propolis	NO

**Please Note:** if an allergen is marked as 'No' in the above table, this means the allergen is not intentionally present or added to the product, however the allergen may still be present in the same manufacturing facility. A 'free from [insert allergen]' claim cannot be made for this product Please refer Section 3.0 for the allergen summary statement and precautionary allergen statement (if required for this product). Please consult the Simplot customer service team if you have any questions or concerns.

## 12.0 SENSITIVITIES

Parameters	Includes (YES or NO)
Animal and animal products e.g. animal flesh, bone stock, animal fat, gelatin	YES
Mustard	NO
Allium genus or derivatives e.g. onion, leek, garlic etc or powders, extracts, concentrates etc.)	YES
Legumes e.g. beans, peas, lentils, bean sprouts	NO
Celery	NO
Yeast and yeast products	YES
Spices and herb and/or extracts	YES
Hydrolysed Vegetable Protein	NO
Artificial Sweetener	NO
Preservative	NO
Flavour Enhancers	NO
Artificial Colour	YES
Artificial Flavour	NO
Corn and corn products	YES
Chilli	NO
Capsicum	NO
GMO	NO
Irradiated Ingredients	NO
Nano Technology	NO